

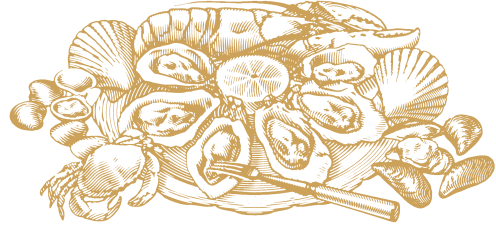
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	16.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	14.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	18.00
ESCARGOTS <i>in garlic butter</i>	21.00
LOBSTER RISOTTO <i>with black truffle, cauliflower cream and chives</i>	24.00 / 33.00
BRANDADE DE MORUE	16.00
SEAFOOD CEVICHE	21.00
STEAK TARTARE*	22.00 / 30.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	20.00
ROASTED BABY BEET SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	20.00
BUTTERNUT SQUASH AGNOLOTTI <i>with pancetta, sage brown butter, pumpkin seeds and aged balsamic vinegar</i>	24.00 / 33.00
GRILLED OCTOPUS <i>with chorizo, caramelized onion and potato ragoût</i>	18.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	20.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER
LE GRAND* 125.00 **LE BALTHAZAR*** 175.00

OYSTERS*		SHELLFISH	
Blue Point*	half dozen 24.00	Little Neck Clams*	18.00
West Coast*	P/A	Half Crab Mayonnaise	26.00
Oysters du Jour*	P/A	Half Lobster	P/A
		King Crab	P/A

Shrimp Cocktail 24.00

ENTRÉES

SAUTÉED SKATE <i>with raisins, capers, toasted pistachios and celery root purée</i>	32.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	31.00
GRILLED DORADE <i>with roasted baby carrots, Castelvetrano olives and salsa verde</i>	36.00
PAN-ROASTED ORGANIC SALMON* <i>with lentils, root vegetables and curry yogurt</i>	40.00
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
GRILLED LAMB T-BONES* <i>garlic scape and piquillo pepper tabbouleh with coriander-mint yogurt</i>	43.00
HOMEMADE PAPPARDELLE <i>with wild boar ragoût, black olives and bianco sardo</i>	34.00
DUCK SHEPHERD'S PIE	31.00
ROASTED AMISH CHICKEN BREAST <i>with Brussels sprouts, apple cider-braised onions and shitake mushrooms</i>	30.00
COQ AU VIN <i>with smoked bacon, pearl onions and truffled basmati rice</i>	31.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	47.00
SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	31.00
STEAK FRITES* <i>with Maître D' butter or Béarnaise sauce</i>	41.00
MUSHROOM AND SWISS CHARD TART <i>with goat cheese and pea shoots</i>	26.00
DUCK CONFIT <i>with Yukon Gold potatoes, cipollini onions, wild mushrooms and frisée</i>	34.00
BALTHAZAR BURGER*	21.00
À CHEVAL*	22.00
BALTHAZAR CHEESEBURGER*	22.00

PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	73.00
CÔTE DE BOEUF* <i>with Balthazar onion rings and fingerling potatoes roasted with onions, bacon and garlic confit — for two</i>	140.00

LES GARNITURES 11.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARAGUS

BREAKFAST	Mon-Fri	7:30AM	11:30AM
	Sat-Sun	8:00AM	9:00AM
BRUNCH	Sat-Sun	9:00AM	4:00PM
	Mon-Fri	12:00PM	4:30PM
LUNCH	Mon-Thu	5:30PM	12:00AM
	Fri-Sat	5:30PM	1:00AM
	Sunday	5:30PM	12:00AM

CHEF DE CUISINE *Shane McBride*

PLATS DU JOUR



MONDAY
 BLANQUETTE
 D'AGNEAU
 39.00

TUESDAY
 VENISON
 GOULASH
 43.00

WEDNESDAY
 SALMON
 KOULIBIAC*
 41.00

THURSDAY
 LAMB SHANK
 DAUBE
 41.00

FRIDAY
 BOUILLABAISSE
 46.00

SATURDAY
 BRAISED SHORT RIBS
 40.00

SUNDAY
 CÔTE DE PORC
 GRILLADE
 44.00

Our french fries are cooked in peanut oil.

**Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.*